



Caribbean Inspired Menu

Indulge in the exotic flavors of the Caribbean with our inspired menu, crafted to bring the vibrant culture and diverse influences of the region to your plate. The blend of Jamaican, Trinidadian, Bahamas, and Creole cuisine promises a diverse range of flavors and spices that will surely tantalize the taste buds. From the savory jerk chicken to the indulgent rum cake, every dish seems carefully crafted

with the freshest ingredients and inspired by the cultural influences of the region..Our chefs are dedicated to bringing you an insatiable and unforgettable culinary experience, filled with the vibrant colors, flavors, and aromas of the islands.

Starters- Soups or Salads

Bahamian Clam Chowder

diced potatoes, and sweet corn in a rich tomato-based broth, bacon, red pepper sauce

Jamaican Jerk Chicken Soup

Pigeon peas, coconut rich broth, sweet corn, fried plantain, scotch bonnet

Trinidadian Callaloo Soup

A creamy soup made with spinach-like callaloo leaves, coconut milk, and aromatic spices.

Caribbean Seafood Soup

A rich and flavorful soup featuring a blend of seafood mussels, shrimp, and calamari, in a creamy spicy coconut tomato base with vegetables

Creole Red Bean Soup

A hearty soup featuring red beans, andouille sausage, smoked turkey, and the "holy trinity" in a rich and spicy broth. Served with rice and scallions

Seafood Rassa

White fish, shrimp, mussels, coconut milk, curry broth

Caribbean Kale Caesar Salad

Fried plantains, shaved parmesan, grape tomato, grilled pineapple, curry croutons, citrus caesar dressing

Black Farmers Market Salad

Butter lettuce, cucumbers, cherry tomatoes, red onion, carrot ribbons,, scotch bonnet vinaigrette

Crab & Avocado Salad

Crabmeat, avocado, pineapple, tomato, sweet chili vinaigrette

Bahamian Mango & Cucumber Salad

Sliced mango, cucumber, tomato, spinach, quinoa, feta, almonds, tamarind vinaigrette

Guyana Green Caesar Salad

Romaine, cucumber, parmesan, curried breadcrumbs, green seasoning dressing

Trini Salad

Persian cucumbers, grapes, avocado, pomegranate seeds, mango dressing

Appetizers

Shrimp & Avocado

Grilled shrimp, mashed avocado, salsa verde,
grilled pineapple, chili oil, plantain crisp

Jerk Gochujang BBQ glazed steak skewers

Micro radish salad, toasted sesame seeds

Sweet Scotch BBQ Chicken Wings

Pineapple pico de gallo

Honey Jerk Lamb Chops

Fried brussels, mango jerk sauce

Mojito Chicken Skewers

Rum glaze, green sauce, lime, peppers

Suya Roasted Brussels

Jerk butter sauce, roasted red pepper puree

Cuban Style Grilled Corn Skewers

Lime, cotija cheese, cilantro garlic butter

Jerk Chicken Tostada

Pickled red onion, citrus salsa, avocado crema

Mamas Pepper Pot Shrimp

Head on shrimp, spicy tomato broth, escovitch peppers

Ahi Tuna Poke

Ahi tuna, cucumber ribbons, edamame, plantain crisps, ponzu, sesame seeds

Caribbean Tuna Tartare

Mango, avocado, soy-sesame, mango jerk sauce, sweet chili sauce

Coconut Curry Mussels

Coconut curry broth, roasted tomatoes, chickpeas, french bread

Sweet Garlic Butter Jerk Shrimp
Garlic butter sauce, arugula, pickled peppers

Jerk BBQ Shrimp & Grits
Jerk bbq sauce, parmesan fried grit cake, creole sauce

Curried Crab Fritters
Garlic aioli, mixed greens

Creole Crab Cake
Mango salsa, mixed greens

Fried Coconut Shrimp & Calamari
Sweet scotch spices, artichokes, tamarind dipping sauce

Caribbean Shrimp Cocktail
Spicy pineapple cocktail tail sauce, lime, lemon

Bahamian Fish Cakes
Cod, curry mayo sauce, mixed greens, pickled peppers

Hot Curried Crab Toast
Hot curried crab dip, artichokes, parmesan, toast points

Shrimp Ceviche
Avocado, pineapple, tomato, red onion, scotch bonnet pepper sauce

Jerk Glazed Bay Scallops
Pineapple relish, coconut cream sauce, escovitch peppers

Scallop Crudo
Citrus-ginger broth, chillies, mint, crispy shallots

Slow Roasted Jerk Pork belly
Mango and cucumber caribbean slaw

Entrees

Lobster Linguine

Scotch bonnet cream sauce, asparagus, tomato, parmesan

Caribbean Seafood Pasta

Fettuccine pasta, clams, scallops, lobster, and jumbo shrimp

Choice of spicy tomato sauce or creamy curry sauce

Jerk Ribeye

Jerk glazed ribeye, roasted carrots, brussels, cipolini onions, coconut pommes purée

Jerk Chicken

Half chicken, homemade jerk sauce, rice & peas, steamed cabbage

Jamaican Surf & Turf

Marinated Filet, pepper pot shrimp, scallion mash, scotch bonnet beurre blanc, asparagus

Salmon & Coconut

Grilled salmon, pineapple coconut sauce, wild rice pilaf, curried haricot verts

Jerk Salmon

rice and peas, cabbage & kale saute, plantain, creamy jerk sauce, peppers

Halibut and Coco

Pan seared halibut, coconut scallion rice, green beans, tomato confit

Braised Oxtail and Risotto

Stewed oxtails over plantain risotto, scallion chimichurri, pickled vegetables

Coconut Curry Shrimp

coconut jasmine rice, plantains, carrot, broccoli

Jerk Scallop Risotto

Sweet pea risotto, pineapple chutney

Jerk Trout

Coconut scallion rice, callaloo puree, honey carrots

Island Chicken

Apricot rum glaze, adobo rice, garlic green beans & tomato

Trini Chicken

Sweet & tangy sauce, five spice rice, curried seasonal vegetables

Brownstew Chicken

Saffron & tomato rice, baby carrots, scallion garnish

Blackened Catfish

Coconut pepper sauce, herb salad, creole crab rice

Island Spice Salmon

Saffron sauce, fragrant rice & pigeon peas, sauteed spinach

Grilled Mahi Mahi

Pear salsa, coconut mash potatoes, grilled squash medley, scallion oil

Jamaican Black Pepper Short Rib

Scallion mash, carrots, brussels, pickled peppers, gravy au jus

Papaya Glazed Chicken

Sweet potato puree, cucumber salsa, grilled asparagus

Oxtail Rasta

Braised oxtail, bucatini pasta, spicy crema sauce, peppers, carrots, cilantro

Fried or Grilled Red Snapper Escovitch

Arugula mango salad, coconut rice & peas, escovitch peppers

Grilled Jerk Pork Tenderloin with Pineapple Chutney

spicy Jamaican jerk spice blend, sweet and tangy pineapple chutney, side of roasted root vegetables

Tamarind Glazed Lamb Chops

sweet potato puree, broiled asparagus, sweet and tangy glaze

Desserts

Jamaican Rum Cake

coconut whipped cream, caramel sauce, toasted coconut flakes

Warm Banana Cake

Vanilla caramel ice cream, creme anglaise, caramelized banana

Cuban Flan de Coco

berries, dark caramel sauce, coconut

West Indian Pineapple Upside- Down Cake

Rum glaze, caramelized pineapple, cherries, whipped cream

Warm Butter Cake

Guava coulis, berries, whipped cream

Sweet Plantain Bread Pudding

Toasted pecans, vanilla bean ice cream, tres leche glaze

Deconstructed Strawberry Mango Cheesecake

Mango, strawberry coulis, cinnamon crumble

